



POD ANIOŁAMI

RESTAURACJA
KUCHNIA POLSKA



Time seems to have stopped at Under the Angels. One can still feel the ambience of old Cracow here. Original interiors and excellent cuisine attract guests from all over the world. Most eminent figures of our times have been entertained here.

Today, with immense satisfaction and care, we continue the family creation, inviting you to take part in a culinary journey to old Polish tastes.

J. Godziński

STARTERS

“A Board of cold cuts” - a selection of delicious, smoked Old-Polish meats from Nowa Wieś Szlachecka, traditionally cold-smoked, served with home-made horseradish, pickled mushroom and Cumberland sauce

Our recherche, noble pate, served with cranberries, pickled pear and home-made horseradish with a side of pickled mushroom

Duck breast carpaccio - an Old Polish specialty made from grilled duck breast with skin, served with cranberries, marinated pear and flavour adding plum macerated in alcohol

Smoked salmon tartar with hot honey mustard according to a recipe by Stanisław Czerniecki found in Cracow's Compendium Ferculorum - first Polish cook book from 1682

Traditional Polish herring, a delicacy of Medieval Cracow commoners, served with apple and onion in sour cream (recommended with a shot of cold vodka - a famous “herring with a shot”)

Polish highlanders' smoked sheep milk cheese (known as oscypek) from the Mulice of Ratułów, served grilled with a side of cranberries and prunes macerated in alcohol

Foie gras sautéed in butter and sweet wine, served on spiced gingerbread with our cranberry and lamb's lettuce

Mountain red pine mushrooms roasted with butter and onion

OUR FAMOUS DUMPLINGS

Exquisite noblemen's dumplings, traditionally filled with mushrooms and cabbage, pan-fried with butter and onion

Dumplings with several kinds of meat, pan-fried with butter and onion, served with cranberries

Dumplings with venison to manorial recipe, pan-fried with butter and onion

Dumplings with cottage cheese, potatoes and onion, known as *Russian dumplings* brought to Poland in the 15th century by King Jagiełło from Kievan Rus, pan-fried with butter and onion or water-boiled

Dumplings with spinach and Bryndza (sheep milk cheese), pan-fried with butter, served with green dill

Our famous dumplings in many flavours; with venison, with different kinds of meat, with cabbage and mushrooms, with spinach and Bryndza, and Russian dumpling, panfried with butter and onion; a renowned delicacy of Polish noblemen's courts

Dumplings with smoked plums and sweet cream

SOUPS

Traditional Polish red borscht on beetroot sourdough, served with mushroom patty

Festal broth, according to Old-Polish tradition cooked with gold coins to indulge whim and for health, served with free range chicken leg and selection of vegetables, by a recipe found in Stanisław Czerniecki of Cracow Compendium Ferculorum - first Polish cook book from 1682

Old- Polish żurek, sour rye soup with white sausage, smoked bacon and quail egg

Exquisite mushroom soup made from Polish mountains mushrooms, served with noodles.

SALADS

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with tomatoes, cucumber, capers and vinaigrette sauce

Lettuce with arugula and baby spinach, served with grilled chicken, tomatoes, balsamic sauce and croutons

Salad with duck, marinated pear, our home-made cranberries and vinaigrette sauce

FISH

GRILLED OVER BEECH HARDWOOD FIRE

Mountain river trout a'la shepherd (boneless), marinated in herbs, wholegrilled over beech hardwood fire, served with home-made horseradish, grilled apple stuffed with cranberries and a grilled potato (by weight) **34⁰⁰**
(100 g)

Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and au gratin potatoes with nutmeg **86⁰⁰**

GRILLED DISHES

THE RESTAURANT'S SPECIALITY

All grilled dishes are served with grilled potato with butter and dill

Royal shashlik of pork tenderloin with smoked bacon, pepper and onion, served with grilled apple stuffed with cranberries and home-made horseradish **78⁰⁰**

Nobleman's shashlik of pork tenderloin with smoked plums macerated in red wine, served with grilled apple stuffed with cranberries and home-made horseradish **78⁰⁰**

Chicken shashlik with courgette (zucchini), bacon and onions served with spinach and garlic **72⁰⁰**

Pork steak marinated in fresh herbs, with home-made horseradish and stir-fired Old-Polish-style cabbage **78⁰⁰**

Grilled knuckle of pork with herbs in beer, served with mustard, home-made horseradish and pickled cucumber; by weight **18⁰⁰**
(100 g)

Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce **136⁰⁰**

Beef sirloin served with forest mushrooms grilled over beechwood **146⁰⁰**

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries **98⁰⁰**

Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine grilled over beechwood served with juniper **112⁰⁰**

DELICACY OF POLISH NOBILITY

Old-Polish Bigos – pan-fried several times pickled chopped cabbage with seven types of meat (including boar and doe), smoked plums, mushrooms, wine and a variety of secret herbs. Bigos was served during journeys in noblemen's carriages and while hunting. **68⁰⁰**

“Anielska Maczanka” - deer stewed in red wine served with rye bread. A delicacy of cabman Jan Kaczara. He had a carriage number 6, he was driving the poet Konstanty Ildefons Gałczyński. He spoke in verse with the Cracovians! **89⁰⁰**

Grilled blood sausage, served with apple in marjoram and onion confiture on red wine **64⁰⁰**

Delicious turkey „royal bird” marinataed in herbs served with onion confiture, cranberries and grilled potatoes **76⁰⁰**

Goose brest served with traditional polish beetroots, marinated pear, home-made cranberries and pan-fried silesian dumpling **108⁰⁰**

Goose leg marinated in marjoram served with traditional polish beetroots, marinated pear and pan-fried potato gnocchi **106⁰⁰**

VEGETARIAN DISHES

Cracovian “*gotąbki*” (rolled cabbage leaves filled with buckwheat and mushrooms) served with truffle sauce **68⁰⁰**

Polish mountains mushrooms in cream with cut-up parsley leaves, served with pan-fried potato gnocchi **64⁰⁰**



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RESTAURACJA
kuchnia polska



WE RECOMMEND
TASTING MENU

No. 1

APERITIF

Prosecco Frizzante (10 cl)

COLD STARTER

Roman salad with lettuce, served with sheep
Bryndza cheese from the Tatras, with capers
and Vinaigrette sauce

WARM STARTER

Polish highlander's smoked sheep milk cheese "*oscypek*"
from the Mulice of Ratułów, served grilled with cranberries

MAIN COURSE

Royal shashlik made from porcine tenderloin
with smoked bacon, pepper and onions,
served with grilled apple and our home-made
cranberries, horseradish and grilled potatoes

or

Cracovian *gotąbki* (rolled cabbage leaves filled
with buckwheat and mushrooms)
served with truffle sauce

DESSERT

Our famous home-made apple pie with cinnamon,
vanilla ice cream and egg liqueur, served warm

Illy coffee or *Dammann* tea

TREAT

On parting our home-made mint liqueur
to health and good memories

PLN 255 (59€)

No. 2

APERITIF

Prosecco Frizzante (10 cl)

COLD STARTER

"A Board of cold cuts" – a selection of delicious,
smoked Old-Polish meats from Nowa Wieś
Szlachecka, traditionally cold-smoked,
served with home-made horseradish,
plums macerated in vinegar and pickled mushroom

WARM STARTER

Dumplings (*pierogi*) stuffed with different kinds
of meat, cabbage and mushrooms, and Russian
dumplings (brought to Poland in the 15th century by
King Jagiełło from Kievan Rus) with cottage cheese,
potatoes and onion, pan-fried with butter –
delicacy at Polish noblemen's courts (3 pcs.)

SOUP

Traditional Polish red borscht on beetroot sourdough,
served in a cup

MAIN COURSE

Duck fillet, marinated in herbs, grilled over beech
hardwood fire, served with grilled apple, home-made
cranberries, red cabbage with raisins in wine,
and grilled potatoes

or

Wild boar steak in juniper marinade, grilled over beech
hardwood fire, served with juniper sauce, grilled potatoes
and red cabbage with raisins in wine

DESSERT

Mazurek – raspberry shortbread tart in almond flakes

Illy coffee or *Dammann* tea

TREAT

On parting our home-made mint liqueur
to health and good memories

PLN 310 (72€)

EXTRAS

Spinach with cream and garlic

24⁰⁰

Potato gnocchi fried with butter

26⁰⁰

Red cabbage cooked in wine with raisins

26⁰⁰

Stir-fried cabbage with bacon greaves

26⁰⁰

Green lettuce with tomatoes
and vinaigrette sauce

23⁰⁰

Pickled cucumber

18⁰⁰

Grilled potatoes with butter and dill

18⁰⁰

Sautéed grated beets with sour cream

24⁰⁰



DESSERTS

Our famous home-made apple pie
with sweet cream

34⁰⁰

Our famous home-made apple pie
with cinnamon served warm with vanilla ice
cream and egg liqueur

38⁰⁰

Refined Cracovian cheesecake with dried fruit
served with raspberry mousse

34⁰⁰

Raspberry Mazurek cake on shortbread
in almond flakes

36⁰⁰

Raspberries home-made crumble, served warm
with vanilla ice cream

46⁰⁰

ANGEL'S ICE CREAM

Chocolate ice-cream with dark chocolate,
dried fruit and whipped cream

36⁰⁰

Vanilla ice cream with honey, hazelnuts,
roasted almonds and whipped cream

39⁰⁰

Vanilla ice cream with cherries macerated
in *Amarena* liqueur, with dark chocolate flakes
and whipped cream

39⁰⁰

Our home-made strawberry sorbet with fresh
mint

36⁰⁰

EXQUISITE CRACOVIAN
NATURAL LIQUEURS
AND FRUIT VODKAS

Quince

28⁰⁰
(4 cl)

Cherry

Raspberry

Black Currant

Lemon

Pine & Cone

Lavender

TEA

Tea brewed in a teapot with spring water

18⁰⁰

Tea with our home-made preserves according
to an Old-Polish custom

25⁰⁰

For desserts we recommend ginger tea with
cherries wodka (28%, 10cl) and cherries
macerated in 1983

32⁰⁰

COFFEE

Espresso / Double espresso

16⁰⁰ / 24⁰⁰

Americano

16⁰⁰

Coffee with milk

18⁰⁰

Caffe'latte

22⁰⁰

Cappuccino

22⁰⁰

Irish coffee with Jameson whiskey

41⁰⁰

Hot chocolate

31⁰⁰

WATER

Kinga Pienińska – sparkling or still

33 cl 15⁰⁰
70 cl 25⁰⁰

San Pellegrino – sparkling

25 cl 20⁰⁰

Filtered water still or sparkling

11 pitcher 24⁰⁰

Kinga Pienińska Sparclino –
lemon water drink

25 cl 16⁰⁰

JUICES
AND BEVERAGES

Fresh orange juice

20 cl 27⁰⁰

Orange, grapefruit, blackcurrant
or apple juice

25 cl 15⁰⁰
11 pitcher 34⁰⁰

Tomato juice

20 cl 15⁰⁰

Pepsi, Pepsi light, Mirinda,
Schweppes Tonic, 7Up

20 cl 16⁰⁰

BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l)

24⁰⁰

Żywiec Lager / Żywiec Białe (draft 0,3 l)

21⁰⁰

Żywiec Low alcohol (bottled 0,33 l)

21⁰⁰

Paulaner Dunkel (bottled 0,5 l)

26⁰⁰

Heineken (bottled 0,33 l)

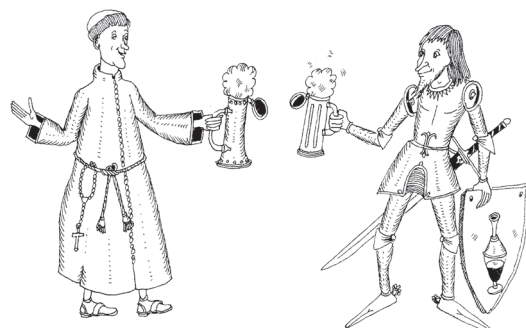
22⁰⁰

Paulaner Hefe-Weißbier (bottled 0,5 l)

26⁰⁰

Desperados (bottled 0,4 l)

24⁰⁰



Dear guests, we kindly inform you
that we add a 10% service charge to each bill.